



## LUNCH MENU CONTENTS

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## INTRODUCTION



### COMMITTED

Whistler Conference Centre and Centerplate are committed to sustainable events.

As an APEX / ASTM Level 1 Certified Venue and Food & Beverage Suppliers we vow to provide our guests with only the freshest ingredients that are locally sourced. We divert 90% of our waste and use our resources responsibly and efficiently. This means small changes, such as only offering bottled water on request, doing away with plastic straws and ensuring there are recycling bins in each room. We will help you make your meeting as **green** as possible – ask us how.

### CREATIVE

As you review this collection of menus, you will quickly see that we endeavor to stretch ourselves to achieve the ultimate in culinary creativity. Even though we cater to hundreds of guests at a time, we proudly operate a seasonal kitchen – everything we order is of the freshest quality and lowest food miles.

### CAPABLE

Our Executive Chef, Neal Harkins, and his team are proud to feature the very finest food and drink from British Columbia's fields and waters. Our culinary team is experienced, professional and love to create memorable events for our clients. Our Chefs are experienced in global cuisines influencing the uniqueness of our menus.



## LUNCH MENU

### PLATED LUNCHES


*Choose one from the First Course, Entrée & Dessert selections*

*Add an additional first course choice to make a four-course lunch for an additional \$6 to the entrée selection price.*


*All plated lunches include fresh baked bread & butter.*

#### FIRST COURSE SELECTIONS

Roasted Tomato Bisque, basil crostini  
Carrot & Ginger Soup, garlic & thyme crostini  
Pemberton Beet Borscht, crispy Brussels sprouts  
Pemberton Squash Soup, crème fraîche

Romaine Hearts, Shaved Grana Padano, Grape Tomato, garlic & thyme crostini  
Baby Lettuce Greens, Seasonal Vegetable Garnish, balsamic dressing  
Brûlée Goat Cheese & Beet, spiced pecan & sprouts  
 Scallop & Fish Ceviche, Gem Lettuce, salsa verde

#### ENTRÉE SELECTIONS

Fire-grilled Chicken Breast, Garlic Mashed Potatoes, mushroom jus **45**  
Marinated Top Sirloin Steak, Twice-baked Boursin Potatoes, horseradish jus **47**  
 Baked Wild Sockeye Salmon Fillet, Butter Melted Leeks, fine herb quinoa **49**

#### DESSERT SELECTIONS

Gluten-free Italian Lemon Bar, blueberry sauce  
White Chocolate & Banana Cobbler, Chantilly cream  
Fresh Fruit Tart, vanilla crème

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

#### COLD BEVERAGE ON THE SIDE

Soft Drink & sparkling water assortment, *single serving* **4**  
Fruit Juice assortment, *single serving* **5**  
Lemon Iced Tea or Herbal Lemonade / serves 8 **27 per pitcher**

For a minimum of 50 guests



## LUNCH MENU


### BUDDHA BOWL

*Build your own delicious noodle or grain bowl with fresh seasonal vegetables, dried fruits & seeds, a variety of proteins, topped with house-made dressing, served hot or cold*

Vermicelli Rice Noodle  
Roasted Chickpeas & Quinoa Pilaf

Shredded Carrots, Radish Slices, Assorted Spouts, Broccoli Florets, Edamame,  
Purple Cabbage, Baked Squash, Dried Fruits & Nuts, Crispy Wontons, Julienne Peppers

### PROTEINS (CHOOSE 3)

Hot Sliced Beef Striploin  
Hot Oven-roasted Turkey Breast  
Hot Crispy Tofu  
 Chilled Chili Lime Baby Shrimp  
Chilled Oven-roasted Herb Chicken Breast

### DRESSING (CHOOSE 2)

Cold Miso Lemon Grass Glaze  
Hot or Cold Teriyaki Glaze  
Hot Seasoned Vegetable Broth

### DESSERT

Apple Blueberry Bars  
Fresh Fruit Salad  
Gluten-free, Vegan Chocolate Chip Cookies

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

**46 per guest** / for a minimum of 25 and up to 250 guests



## LUNCH MENU

### SEA TO SKY BUFFET LUNCH

*Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person*

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Baby Leaf Salad, seasonal garnishes

Cranberry & Sunflower Seed Quinoa Salad, white balsamic dressing

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

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 Baked Wild Sockeye Salmon, clam & leek velouté

Porketta Roast, Herbs de Provence

Farro & Charred Corn Pilaf

Fresh Seasonal Vegetables

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Warm Fruit Cobbler, Chantilly cream

Gluten-free Brownies

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

**45 per guest** / for a minimum of 75 guests



## LUNCH MENU

### THE ITALIAN BUFFET

*Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person*

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Creamy Caesar Salad, garlic & thyme crostini

Vine-ripened Tomato & Artichoke Salad, pesto dressing

Broccoli & Brussel Sprout Salad, crispy pancetta parmesan dressing

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Wild Mushroom Ravioli, roasted tomato & basil

Classic Lasagna Bolognese

Grilled Chicken Breast, Pemberton Squash & Peas, garlic cream

Sun-dried Tomato Focaccia Bread, olive oil, balsamic glaze

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Tiramisu

Field Berry Citrus Panna Cotta

Chocolate Trifle

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

**42 per guest** / for a minimum of 50 guests



## LUNCH MENU

### SANDWICH BUFFET

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#### SOUPS (CHOOSE 1)

Roasted Tomato Bisque, basil crostini  
Carrot & Ginger Soup, garlic & thyme crostini  
Pemberton Beet Borscht, crispy Brussels sprouts  
Pemberton Squash Soup, crème fraîche

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#### SALADS (CHOOSE 3)

Garden Greens, Seasonal Vegetable Garnish, two dressings  
Cucumber, Tomato & Goat Cheese Salad  
Primavera Pasta Salad  
Baby Potato, light dill & chive dressing

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#### SANDWICHES (CHOOSE 4)

Pastrami & Swiss, Pretzel Bun  
Marinated Vegetables, Garlic Hummus, Whole Wheat Wrap  
Black Forest Ham & Swiss, Potato Baguette  
Roasted Chicken & Bacon, Arugula, Creamy Ranch, Garlic Wrap  
Egg Salad & Cucumber, Spinach Wrap

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#### DESSERT

Assortment of Tarts, Squares & Mousse

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

**35 per guest** / for a minimum of 25 guests

Gluten-free sandwiches available on request.

Must be ordered in advance & in addition to the guarantee.




## LUNCH MENU

### DELUXE SANDWICH BUFFET

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#### SOUPS (CHOOSE 1)

-  Lobster & Crab Bisque
- Root Vegetable Soup
- Mulligatawny
- Prime Rib & Barley


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#### SALADS (CHOOSE 3)

- Baby Spinach & Kale, Crumbled Goat Cheese & balsamic dressing
- Heirloom Tomato, Basil & Grana Padano
- Quinoa Tabbouleh
- Tri-colour Potato, light dill & chive dressing

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#### SANDWICHES (CHOOSE 4)

-  Lobster & Baby Shrimp Baguette
- Chilled Beef Striploin, Horseradish Mayo, Sweet Onions, Rye Bun
- Dijon Crusted Oven-roasted Turkey, Brie & Avocado Wrap
- Butter Chicken Wrap
- Grilled Portobello, Sprouts, Muffuletta, Onion & Poppy Seeds Bun
- Cuban Pulled Pork, Swiss Cheese, Brioche Bun

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#### DESSERT

Assortment of Tarts, Squares & Mousse

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

**41 per guest** / for a minimum of 50 guests

Gluten-free sandwiches available on request.

Must be ordered in advance & in addition to the guarantee.





## LUNCH MENU

### CREATE YOUR OWN BUFFET

*Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person*

*Personalize your event with a Chef attended carving station: \$150 per carver*

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#### SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing

Yukon Gold Potato Salad, gherkins & parsley vinaigrette

Primavera Pasta Salad, basil parmesan dressing

Moroccan Raw Carrot Salad

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#### ENTRÉE SELECTIONS (CHOOSE 2)



Baked Red Snapper, fennel leek broth

Grilled Chicken Marsala

Whole Roasted Pork Loin, Stewed Apples, Dijon jus

Carved Roast Beef, brandy peppercorn jus

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Herb-roasted Potatoes

Seasonal Steamed Vegetables

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#### DESSERT

Assortment of Cakes & Tarts

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

**39 per guest** / for a minimum of 75 guests



## LUNCH MENU

### CREATE YOUR OWN DELUXE BUFFET

*Add soup, bread & butter from the plated lunch menu to any buffet for an additional \$6 per person*

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#### SALADS (CHOOSE 3)

Baby Mixed Green, Seasonal Vegetable Garnish, house dressing

Baby Spinach, Dried Cranberries, Pumpkin Seeds, Teardrop Tomatoes, balsamic dressing

Yukon Gold Potato Salad, gherkins & parsley vinaigrette

Pemberton Squash, Swiss Chard, Spiced Pumpkin Seeds, lemon dressing

Heirloom Tomato, Basil & Grana Padano

Southwestern Pasta Salad

Poached Golden Beets, radishes & pea shoots

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#### ENTRÉE SELECTIONS (CHOOSE 2)



Baked Wild Sockeye Salmon Fillet, butter-melted leeks

Oven-roasted Turkey Breast, cranberry jus

Marinated Top Sirloin Steak, horseradish jus

Whole-roasted Porketta Roast, herbs de Provence

Butter Chicken, cilantro oil

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Penne all'Arrabbiata, Grilled Vegetables

Herb-roasted Potatoes

Seasonal Steamed Vegetables

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#### DESSERT

Assortment of Cakes & Tarts

Spirit Bear, Organic, Fairtrade Coffee & Handcrafted Teas from "T"

**45 per guest** / for a minimum of 75 guest